



**The Asian**  
RESTAURANT

## ASIAN PANTRY GUIDE



### BLACK BEANS

are fermented and heavily salted black soy beans. Rinse thoroughly before use. Available canned or in packets and, once opened, store in an airtight container in the refrigerator.



### BLACK FUNGUS

(Cloud ear or Wood fungus) has little flavour of its own, but is crunchy in texture. It is most commonly available dried, so must be soaked in warm water for 20 minutes.



### BLACK CHOY

also known as Chinese chard or Chinese white cabbage, bok choy has fleshy white stems and green flat leaves with a mustardy taste. Both the leaves and stems are used in soups, stir-fries, as a vegetable or in salads.



### CHINESE BROCCOLI

Kai-lan is the Cantonese name for a vegetable that is also known as Chinese broccoli or Chinese kale. It is a leaf vegetable featuring thick, flat, glossy blue-green leaves with thick stems and a small number of tiny flower heads similar to those of broccoli.



### CHINESE CABBAGE

Also known as Napa Cabbage, sui choy, celery cabbage, is a type of Chinese cabbage originating near the Peking region of China, and is widely used in East Asian cuisine.



### FISH SAUCE

is a pungent salty sauce made by fermenting barrels of small fish in brine for several months. It is a popular Southeast Asian seasoning.



### GALANGAL

Galangal is called khaa in Thailand and is not the same as ginger. Galangal has a distinct peppery flavour and is used in curry pastes, stir fried dishes and soups. Galangal has a tighter skin, is lighter in color and can have pinkish portions too.



### HOISIN SAUCE

is a thick, sweet-spicy Chinese sauce made from soy beans, garlic, sugar and spices. It is used in cooking and as a dip. Once opened, store in an airtight container in the refrigerator.

## ASIAN PANTRY GUIDE



### KAFFIR LIME LEAVES

are shiny, dark-green leaves which release superb fragrance in dishes. Available fresh and dried, each leaf is shaped in a figure of eight – in our recipes, half of the figure eight represents one leaf. Freeze any unused fresh leaves to prevent spoiling. Regular lime leaves cannot be used instead.



### KECAP MANIS

is also known as sweet soy sauce. It is a thick, dark, sweet soy sauce used in Indonesian and Malaysian cooking. If it is not available simply stir in a little soft brown sugar to regular soy sauce until it dissolves.



### LEMON GRASS

is an aromatic herb best used fresh. Trim the base, remove the tough outer layers and finely chop the inner white layers. The whole stem can also be used in dishes such as curry, but must be removed before serving. Often used in curry pastes and stir-fries.



### RICE PAPER WRAPPERS

are paper-thin, brittle rounds made from rice flour, salt and water. They are available dry in sealed packets and will keep indefinitely in this state. Soak each wrapper briefly in warm water before using.



### RICE VINEGAR

is a clear, pale yellow, mild and sweet-tasting vinegar made from fermented rice. It is commonly used in dressings and marinade.



### SESAME OIL

is an aromatic oil made from roasted sesame seeds. It should be used sparingly as it has a very strong rich flavour.



### SHITAKE MUSHROOMS

are a variety of fungus which grow on rotting wood. They are commonly used in Japanese and Chinese cooking. They are available fresh or dried – the dried variety must be soaked before use and their woody stems discarded. The soaking liquid can then be used as a stock.



### TAMARIND

is a tart flavoured fibrous pod, often added to Thai curries. Available as a concentrate or in blocks of compressed pulp which must be soaked and strained before use.



## Not friendly with **Hot & Spicy ?**

It's OK - our Chef will be happy to prepare your meal as per your taste request.



- AP 01** **GOLDEN FRIED CRISPY POTATO** 2.100  
Golden fried potatoes sautéed with vegetables and red sauce
- AP 02** **CRISPY FRIED VEGETABLES** 2.300  
Fried vegetables marinated in red chili sauce
- AP 03** **MASHED VEGETABLE TOAST** 2.100  
Toasted mashed potatoes and fresh vegetables, topped with sesame seed
- AP 04** **STUFFED JUMBO MUSHROOM** 2.500  
Jumbo stuffed mushroom with seasoned vegetables and hot sauce
- AP 05** **VEGETABLE SPRING ROLLS** 2.100  
Homemade vegetable spring roll served with sweet & sour sauce
- AP 06** **CHICKEN SPRING ROLL** 2.400  
Fried with chicken and seasoned vegetables serve with sweet & sour sauce
- AP 07** **SPICY MARINATED CHICKEN WINGS** 2.400  
Marinated chicken wings in Sichuan sauce
- AP 08** **TOASTED MASHED PRAWNS** 2.600  
Toasted mashed prawns and vegetables with sesame seed
- AP 09** **CRISPY CHICKEN STRINGS** 2.100  
Fried twined chicken in red spicy paste served with sweet & sour sauce
- AP 10** **CRISPY PRAWN STRINGS** 4.400  
Fried twined prawns in red spicy paste served with sweet & sour sauce
- AP 11** **STANDARD PEPPER CHICKEN** 2.400  
Wok sautéed chicken, garlic, ginger and celery in salt and pepper sauce
- AP 12** **CHILI PRAWNS WITH PEPPERS** 4.900  
Stir fry jumbo prawn with dry chili and vegetables
- AP 13** **FRIED WANTON** 2.400  
CHICKEN / VEGETABLE / PRAWN  
fried wonton - of your choice served with sweet & sour sauce
- AP 14** **STEAMED DIM SUM** 2.800  
CHICKEN / VEGETABLE / PRAWN  
steamed dim sum of your choice served with spicy Thai chili sauce (For veg Dim sum : 2.100)
- AP 15** **VEGGIE QUAD** 4.200  
mix of veg spring roll, mashed vegetable toast, fried vegetable wonton, crispy fried vegetable served with sweet & sour sauce
- AP 16** **QUAD SPECIAL** 4.900  
crispy chicken strings, toasted mashed prawns, fried chicken wonton, spicy marinated chicken wings served with hot sweet & sour sauce.



## APPETIZER



PAP-02



PAP-04

## PREMIUM SELECTION

- PAP 01** **DEEP FRIED CALAMARI RING** 2.900  
Crispy Thai basil coated calamari rings served with Thai chili dip
- PAP 02** **FENGTAI SPICY HONEY CHICKEN** 3.200  
Tender fried chicken coated with honey and chili Pepper sauce
- PAP 03** **THAI SEAFOOD POACH** 3.900  
Poached mussels, calamari and prawns in Thai flavored stock
- PAP 04** **VIETNAMESE SPICY MUSSELS** 3.600  
Spicy shell on mussels in tangy coconut red curry broth
- PAP 05** **SWEET APPLE CHICKEN WRAP** 2.900  
Sweet apple chicken wrapped in refreshing Chinese cabbage served with Cogiavi mo dip
- PAP 06** **VIETNAMESE LETTUCE WRAP** 2.900  
Zesty Vietnamese marinated Honey chicken wrapped in Chinese cabbage served with Cogiavi mo dip

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ADD ON SALADS  
1.200  
Tuna chunks - 90g  
1.200  
Roasted chicken - 100g



## DELICIOUS FAR EASTERN SALAD



CS-02



## CLASSIC SOUP

CS-01



PSS-02



CS-05



- ES 01** **CHINESE CHICKEN SALAD** 1.600  
Fresh julienne cuts roasted chicken with cabbage, carrot and scallions, flecked with coriander and red chillies
- ES 02** **CRUNCHY CAMBODIAN SALAD** 1.100  
perfect mixed of papaya, mandarin and crisp cucumber tossed in Cambodian chili dressing
- ES 03** **THAI STREET SALAD** 1.400  
Delicious exotic Thai street dressing with red bell pepper, beans sprout, carrot, cabbage, mandarin and roasted almonds
- ES 04** **INDONESIAN ROASTED CHICKEN SALAD** 1.700  
Rich and tasty Indonesian chicken salad tossed with a gentle touch of peanut butter sauce
- CS 01** **SWEET CORN SOUP** 1.200
- CS 02** **MANCHOW SOUP** 1.200  
Clear chicken soup with bamboo shoot, mushroom, carrot, beans and fried noodles
- CS 03** **HOT N SOUR SOUP** 1.400  
Sour and spicy chicken soup with fresh vegetables and hot sauce
- CS 04** **SEAFOOD SOUP** 1.800  
Unique collaboration of Chinese veggie's and mixed sea foods in spicy broth
- CS 05** **MONGOLIAN HOT POT SOUP** 1.600  
Mongolian style chicken soup with broccoli, mushroom and red capsicum
- CS 06** **SPICY CRAB MEAT SOUP** 1.400  
Spicy Chinese style crab soup with garlic, green chili, fresh coriander and crab meat.

## PRIME SELECTION SOUP

- PSS 01** **BEEF NOODLE SOUP** 2.200  
Thai street noodle beef soup flavored with ginger and galangal
- PSS 02** **BANGKOK CHICKEN NOODLE SOUP** 1.800  
Best Bangkok chicken soup with noodles, mushrooms, cabbage, carrots and red curry paste
- PSS 03** **THAI SPICY BASIL & COCONUT SOUP** 1.800  
Delicious Thai basil coconut soup in lemongrass ginger and basil flavor
- PSS 04** **THAI SPICY WONTON SOUP** 1.800  
Thai home made wontons in clear thai tamarind soup
- PSS 05** **VIETNAMESE CHICKEN NOODLE SOUP** 1.800  
Vietnamese style Noodle soup with selected fresh vegetables and star anise
- PSS 06** **TOM-YUM SOUP** 2.900  
Thai street clear spicy and sour soup served with button mushroom, prawns and cherry tomatoes



- SF 01  **MONGOLIAN SEAFOOD HOT POT** 9.900  
Mongolian style stir fry mixed jumbo sea foods and fresh veggies with red oyster & chili sauce
- SF 02  **STIR FRIED PRAWN** 3.900  
Stir fry prawns with red cabbage, mixed capsicum, baby corn and mushroom in hot oyster sauce
- SF 03  **PEPPERY SAUTÉED FRIED PRAWN** 3.900  
Spicy sautéed prawns with garlic, green capsicum, green chili, green onions in chili soy sauce
- SF 04  **FISH MANCHURIAN** 3.400  
Standard fried king fish with garlic, ginger, green chili in thick soy sauce gravy
- SF 05  **CLAMMY SPICY FISH** 3.600  
Spicy fried fish with mixed capsicums, green chili, celery, garlic, ginger in hot Szechwan sauce.
- SF 06  **CRAB CHILI FRIED** 4.900  
Wok fried crab with green capsicum, green chili, spring onions, garlic in spicy chili sauce
- SF 07  **LOBSTER CHILI FRIED** 16.000  
Sautéed fried lobster shell off, in soy and chili sauce
- SF 08  **SQUID CHILI FRIED** 3.400  
Moist stir fry squid with garlic, green chili, green capsicum, spring onions in chili sauce
- SF 09  **SALT AND PEPPER SQUID** 3.200  
Flavored salt and pepper squid with spring onions, coriander, garlic, ginger, celery, onions and black pepper



### CLASSIC SEAFOODS

### PREMIUM FISH

- PF 01  **COMBODIAN PAN FRY FISH** 3.900  
Pan fry tilapia fillet with Cambodian spicy ginger tamarind sauce served with Thai basil rice and stir fried vegetables
- PF 02  **THAI BASIL POACHED FISH** 7.900  
Mouth-watering poached tilapia whole fish with mussels, prawns and calamari in spicy Thai basil stock served with slices of baguette
- PF 03  **THAI STEAMED FISH** 5.900  
Lip smacking steamed dory fish with calamari, prawns and mussels in Thai lemon grass and tamarind stock served with Thai basil rice and stir fry vegetable
- PF 04  **THAI STYLE CRUNCHY FISH** 2.900  
Delicious crispy battered fried dory fish served with Cambodian salad and French fries
- PF 05  **DEEP FRIED FISH WITH TAMARIND SAUCE** 4.600  
Fried crispy tilapia whole fish served with thai basil rice and stir fry vegetables
- PF 06  **DEEP-FRIED FISH WITH HOT BASIL AND CHILI SAUCE** 4.600  
Fried tilapia whole fish served with tomyum rice and stir fry vegetables



- PM 01  **CAMBODIAN CORIANDER CHICKEN** 3.600  
Wok sautéed chicken in Thai coriander marinade, served with Thai basil rice
- PM 02  **TOM YUM CHICKEN JAM** 3.900  
Stir fry chicken in tamarind tom yum and chili sauce served in a ring of tom yum rice
- PM 03  **VIETNAMESE MARINATED RIB EYE** 7.500  
Grilled rib eye steak topped with Vietnamese flavored peppercorn sauce served with stir fry potato and vegetables
- PM 04  **EASTERN STYLE-PRIME GRILL SIRLOIN STEAK** 6.500  
grilled sirloin steak topped with Thai style mushroom brown sauce, served with stir fry potatoes and vegetables



### PREMIUM POULTRY & MEAT

- CP 01  **CHEF'S SPECIAL CHICKEN** 3.300  
Tossed with special mixed vegetables in ketchup and Szechwan sauce
- CP 02  **CHICKEN CHILI FRIED** 3.100  
Wok stir fry chicken with garlic, green vegetables in soy and chili sauce
- CP 03  **CHICKEN MANCHURIAN** 2.900  
Tasty coated fried chicken in ginger, garlic and soy sauce
- CP 04  **DRUNKEN CHICKEN** 3.100  
Delectable fried roasted chicken with mixed veggies, tossed in Thai Szechwan chili sauce
- CP 05  **MONGOLIAN BBQ CHICKEN** 3.100  
Mongolian style BBQ chicken with red and green capsicum tossed in tomato chili sauce
- CP 06  **ROASTED CHICKEN CHILI** 3.100  
Seasoned spiced and spicy chicken in chili soy sauce
- CP 07  **STIR FRIED CHICKEN WITH TOFU** 3.900  
Magical wok sautéed fry chicken, tofu and broccoli, spring onions in hot oyster sauce
- CP 08 **SWEET AND SOUR CRISPY CHICKEN** 3.100  
Real chinese style golden fry chicken with cucumber, green capsicum, pineapple in sweet & sour sauce
- CP 09 **PAN FRIED DUCK** 4.200  
Wok sautéed duck tossed with mushroom, baby corn, red cabbage, ginger, soy sauce and hot oyster sauce



### CLASSIC POULTRY



**CLASSIC  
TENDERLOIN  
& LAMB**



- TL 01  **SHREDDED CRUNCHY FRIED BEEF** 3.400  
Spicy crispy golden fried beef flipped in tomato chili sauce
- TL 02  **SAUTÉED BEEF CHILI** 3.400  
Spiced salted wok sautéed fried beef with green capsicum, green chili in soy and chili sauce
- TL 03 **SLICED BEEF WITH GINGER** 3.400  
Luscious fried beef with garlic, spring onions in hot ginger sauce
- TL 04  **STIR FRIED BEEF BROCCOLI & MUSHROOM** 3.900  
Chinese street style sautéed beef with broccoli, mushroom, spring onions, garlic, ginger in hot oyster sauce
- TL 05  **BENGBU CRISPY LAMB** 4.200  
Reviving Bengbu style crispy lamb with fresh vegetables tossed in homemade chili sauce
- TL 06  **SHISHI LAMB CHILI** 4.200  
Zesty spiced fried lamb in soy chili sauce

**DELICIOUS  
NOODLE  
ZONE**



- NZ 01 **PINEAPPLE CHICKEN CHOP SUEY** 2.600  
Crispy fried noodles topped with sweet pineapple, fresh tomatoes, green capsicum, carrot, & sweet tomato sauce
- NZ 02 **CHICKEN CHOP SUEY** 2.900  
Sautéed chinese style chicken with cabbage, carrot, capsicum, baby corn, cauliflower and spring onions in chicken flavoured gravy, served on a bed of fried crispy noodles.
- NZ 03 **CHICKEN HAKKA NOODLE** 2.600  
Stir fry chicken noodles with green capsicum, carrots, cabbage in seasoning soy sauce
- NZ 04 **MIXED HAKKA NOODLE** 3.400  
Wok sautéed noodles with prawns, chicken, Carrot, capsicum, cabbage seasoned soy sauce
- NZ 05 **VEGETABLE CHOP SUEY** 2.400  
Sautéed Chinese special mixed vegetable gravy on a bed of wok fried crispy noodles.
- NZ 06 **VEG HAKKA NOODLE** 2.400  
Stir fry noodles with green capsicum, carrots, cabbage seasoned with soy sauce.


- RT 01 **CHICKEN FRIED RICE** 2.600  
Chicken stir fried with green onion and a bounty of rice with scrambled eggs
- RT 02 **COMBO RICE** 3.900  
Chinese steamed rice stir fried with shrimps, chicken, roasted beef, broccoli and bell peppers
- RT 03 **EGG FRIED RICE** 2.900  
Classic Chinese favorite made with Scrambled eggs and green onions
- RT 04 **MIXED FRIED RICE** 3.400  
Simple and delicious stir fried rice combines shrimps, chicken, scrambled eggs and spring Onions
- RT 05 **STEAMED RICE** 1.200
- RT 06  **TRIPLE SCHEZWAN** 3.400  
Classic Szechwan rice on a bed of fried noodles topped with chicken in Szechwan style
- RT 07 **VEG FRIED RICE** 2.100  
All-time favorite stir fried rice with carrot, Beans & peas
- RT 08  **SPICY THAI RICE** 3.600  
Thai style stir fried rice with prawns, beef bacon, red peppers, onion and scrambled eggs
- RT 09 **THAI BASIL RICE** 2.900  
Authentic Thai style basil flavored stir fried Rice
- RT 10  **TOM YUM FRIED RICE** 3.900  
Exotic Thai stir fried rice tossed with chicken, prawns, mushroom, peas and carrot



**LIP SMACKING  
RICE  
TERRITORY**



**NOODLE PREMIUM**

- NP 01  **PRAWNS MUSSEL PASTA** 3.900  
Thai style stir fried noodle with prawn, mussels, cabbage, carrot, bell peppers,
- NP 02  **INDONESIAN NOODLE** 3.200  
Indonesian style stir fried noodles with chicken, bell peppers, green onion and chopped apple
- NP 03  **SPICY RED PEPPER NOODLE** 3.200  
Wok sautéed noodle tossed with chicken, bell peppers, onion, cherry tomatoes & basil leaves
- NP 04  **THAI SHRIMP NOODLE** 3.600  
Asian stir fried noodles with prawns, peppers, broccoli, snow peas, carrot, green
- NP 05  **SEAFOOD CREAMY NOODLE** 4.200  
Stir fried noodles with prawns and salmon in Thai creamy peanut sauce

(PL-01)



### DELI FRIED PLATTER

Delicious platter with mix of crispy fried calamari, Chinese veg toast, spicy marinated chicken wings, Crispy chicken strings with anise mushroom rice and stir fry vegetables  
**9.600 OMR**

(PL-02)



### OCEANIC TUB PLATTER

Combination of tempting grilled tiger prawns with steamed mussels, crispy fried calamari on a bed of fragrant coriander rice and stir fry vegetables  
**14.000 OMR**

## PLATTERS

(PL-05)



### THAI GRILLED LOBSTER PLATTER

Flavorsome assembly of thai grilled lobster with crispy fried calamari, thread chicken and chicken spring roll on a bed of aromatic herb rice and vegetables  
**24.900 OMR**

(PL-03)



### TILAPIA GALLERY PLATTER

Amazing Thai deep fried crispy tilapia with crispy calamari, steamed mussels, served on a bed of steamed jasmine rice and stir fry vegetables  
**12.000 OMR**

(PL-04)



### THAI GRILLED SCAMPI PLATTER

Tantalizing platter, combining Thai grilled scampi, crispy fried calamari, steamed mussels and apple chicken served on a bed of steamed jasmine rice and stir fried vegetables.  
**15.600 OMR**

(PC-02)



**SCAMPI IN GARLIC BUTTER SAUCE**  
Appealing grilled king size prawn top with garlic butter sauce, served with steamed jasmine rice and stir fry fried vegetables  
**7.900 OMR**

(PC-04)



### CRAB THAI TOMATO CHILI SAUCE

Thai style stir fried seasoned crabs marinated in fresh red chili & galangal sauce  
**5.600 OMR**

**GRILL PRAWN WITH SWEET & SOUR CHILI SAUCE**  
Delightful grilled shell on prawns covered with sweet and sour sauce served with fragrant Coriander rice and stir fried vegetables  
**7.900 OMR**

(PC-01)



## PREMIUM CRUSTACEAN

(PC-03)



### SPICY THAI GRILL SCAMPI

Temptation around the corner this king size scampi is seasoned and grilled topped with Thai spicy lemon sauce served with steamed jasmine rice and stir fry vegetables  
**7.900 OMR**

(PC-05)



### THAI GRILLED LOBSTER

Served with Thai tamarind chili lemon sauce, aromatic herb rice and stir fry vegetables  
**19.500 OMR**

**CLASSIC  
VEGETARIAN**



**CV 01**  
STIR FRIED VEGETABLES  
2.100



**CV 02**  
TOFU IN SZECHWAN SAUCE  
Tasty fried tofu with hearty kick ginger, garlic, green chili and green onions in spicy szechwan sauce.  
3.800



**CV 03**  
MIX VEG IN GARLIC SAUCE  
2.400



**CV 05**  
VIETNAMESE MARINATED LETTUCE WRAP  
Zesty Vietnamese Honey marinated vegetables wrapped in Chinese cabbage served with Cogiavi mo dip  
2.900

**CV 04**  
SWEET APPLE SPRING VEG WRAP  
Sweet apple crispy spring veg wrapped in refreshing Chinese cabbage served with Cogiavi mo dip.  
2.900



**CV 06**  
VEGETABLE MANCHURIAN  
Tasty coated fried mixed vegetable balls in ginger, garlic and soy sauce  
2.100



**CV 07**  
STIR FRIED TOFU WITH BROCCOLI & MUSHROOM  
Chinese street style fried tofu with broccoli, mushroom, spring onions, garlic, ginger in hot oyster sauce  
3.900

**AMAZING MONGOLIAN ZONE**  
Have you tried it ?

**HERE'S THE TRICK**

- Step 1: Choose your Fresh vegetables
- Step 2: Choose your proteins (Prawns extra 1 OR)
- Step 3: Hand your bowl over to the Chef
- Step 4: Enjoy your SOUP while waiting for your Meal

(served with complimentary vegetable fried rice)

**SOUP SELECTION**  
(on the house)

Sweet Corn soup - Hot & sour soup - Chicken clear soup

**OMR 5.990**



# SUSHI



## Appetizers & Salads

### Edamame

Steamed Young Soy Beans (Chili Garlic / Salted)

1.400

### Kani Salad

Crispy iceberg Lettuce tossed with Mango, Cucumber & Crabstick topped with Orange Tobiko

2.200

### Sashimi Salad

Greeny Lettuce with Avocado, Cucumber, Tuna, Salmon, Crabstick topped with Black Tobiko, drizzled with special Sesame dressing

2.200

## Uramaki - 8 Pcs

### California Roll

Fresh take on Japanese Rice Rolls, filled with Avocado Mango, Crab stick & Cucumber

3.500

### Crab & Mango Maki

Irresistible Crab stick & ripened Mangoes, rolled in Japanese Rice

3.500

### Crazy Maki

Combination of Crabstick, Avocado & Green Tobiko (Fish Eggs) with a twist of Dynamite Sauce

3.700

### Sakura Maki

Crabstick, Avocado & Tamago (Egg Omlette) with sprinkles of Orange Tobiko (Fish Egg) rolled inside Seaweed

3.500

### Groovy Ebi Maki

Tempting spiced Shrimp Sushi with Cucumber & Japanese Mayo

3.500

### Shrimp Tempura Roll

Filling & Delicious Sushi with Tempura Prawn, Lettuce, Avocado with Teriyaki Sauce & Sesame Seeds

3.500

### Crunchy Spicy Smoked Salmon

Crunchy Sushi made with Salmon, Carrot, Cucumber & Tempura Flakes

3.500

### Sakha Maki

Delicious Salmon & Crab stick with Avocado, Black Tobiko, sprinkled with Sesame Seeds

3.500

### Philadelphia Roll

Creamy cheesy Sushi with Salmon, Cucumber & Japanese mayo

3.500

### Crispy Smoked Salmon Roll

Smoked Salmon with Avocado, Cucumber, Green Onions with twist of Dynamite Sauce

3.500

### Crunchy Spicy Tuna

Crunchy Tuna Sushi with Cucumber, Spring Onions, Tempura Flakes & Dynamite Sauce

3.400

### Tuna California

California style Tuna Sushi with Cream Cheese, Green Tobiko (Fish Eggs)

3.400

### Tuna Flakes mayo

Contemporary Sushi combined with Tuna Flakes, Avocado, Dynamite Sauce, sprinkled with Sesame Seeds

3.400

### Alaskan Maki

The right Sushi for Vegans with Mango, Avocado & Kiwi

2.100

### Prawn Wasabi

Crispy Prawns rolled with Green Tobiko, comes with Pineapple Salsa

3.500

### Asian Dragon Maki

Crispy Tempura Fried Prawns with Eel, Avocado, Crab stick, Cucumber and topped with Tempura Flakes

4.200

## Futo Maki - 8 Pcs

### Futo Maki

Thick Sushi Rolls with Mango, Avocado, Cucumber, Crab stick, Black Tobiko (Fish Eggs), Tuna Flakes & Kanpyo (Japanese Gourd) & Seaweed outside

3.100

### Futo Flakes Maki

Chef's special Futo Maki combined with Cucumber, Carrot, Mango, Crabstick & Kanpyo, topped with Tuna Flakes

2.100

### Jurassic Maki

Most popular Sushi with Cucumber, Mango, Green Tobiko (Fish Eggs) & Eel

4.200





## Hoso Maki - Temaki (with choices)

Thin Rolls with Japanese Rice inside & Seaweed outside with choices (Hoso Maki - 6Pcs / Temaki - 1 Pc)

Crab Stick & Avocado	2.100
Crab & Tuna	2.100
Salmon & Cucumber	2.100
Tuna & Cucumber	2.100
Cucumber & Avocado	2.100

## Sashimi - 8 Slices

Smoked Salmon Sashimi	2.200
Tuna Sake Sashimi	2.200
Sashimi Special	
10 Pcs. of Assorted Sashimi - Tuna, Crab stick, Salmon, Tamago & Octopus	5.900

## Sushi

Sushi special	
10 Pcs of assorted Sushi - Tuna, Salmon, Tamago, Shrimp & Octopus	5.900
Nigiri Combo	
Assorted Sushi for single person - Salmon, Tuna & Tamago	4.000
Hotate Sushi	
6 Pcs of Scallop Sushi with Chef's Special Sauce.	10.300

## Asian Combos

Sushi & Sashimi combo	
3 Pcs of assorted Sushi & Sashimi each - Tuna, Salmon, Mackerel & 5 Pcs of California Roll	9.400
Asian Maki combo	
58 Pcs - California Maki (8 Pcs); Crazy Maki (8Pcs); Shrimp Tempura Roll(8 Pcs); Groovy Ebi Roll (8Pcs); Hoso Maki (6 Pcs); Avocado Maki (8 Pcs); Nigiri 4 Pcs Each (Salmon, Tuna, Tamago)	18.600
Asian Sushi Combo	
46 Pcs of assorted Sushi (Salmon - 8Pcs; Tuna - 8 Pcs; Tamago - 4 Pcs; Scallop - 4 Pcs; Octopus - 4Pcs; Shrimp - 4 Pcs; Mackerel - 4 Pcs; Eel - 4 Pcs; Crabstick - 6 Pcs)	28.600
Asian Sashimi Combo	
44 Pcs of assorted Sashimi (Salmon - 8Pcs; Tuna - 8Pcs; Tamago - 4 Pcs; Scallop- 6 Pcs; Octopus - 4 Pcs; Eel - 4 Pcs; Crab stick - 6Pcs; Shrimp - 4 Pcs)	25.600





# Menu

## CLASSIC ROLLS



### CRUNCHY MAKI

FRIED PRAWN TEMPURA, ROLLED WITH SEAWEEED AND RICE, SERVED WITH QP MAYO.

3.040

### SOHO ROLL

DEEP-FRIED ROLL FILLED WITH SALMON, TUNA, FISH, TOPPED WITH WASABI MAYO APPLE SALSA.

2.320

### SPICY SALMON ROLL

SUSHI MADE WITH SALMON, CUCUMBER, & SRIRACHA SAUCE.

3.810

### TUNA ROLL

SUSHI MADE WITH TUNA, CUCUMBER, ROLLED IN AND WITH SPICY MAYO.

4.427

### SALMON CALIFORNIA ROLL

A TAKE ON JAPANESE RICE ROLLS, FILLED WITH SALMON, CUCUMBER, AVOCADO, MANGO, AND CRAB STICKS.

4.007

### SALMON AVOCADO MAKI

SUSHI FILLED WITH SALMON, AVOCADO, AND CHEESE, WRAPPED IN SEAWEEED.

3.840

### LOBSTER ROLL

FILLING AND ROLLED SUSHI ROLLS WITH LOBSTER MEAT, PRAWN TEMPURA, AND CUCUMBER, TOPPED WITH SPICY MAYO.

5.163

### CRAB ROLL

CRAB STICKS, ROLLED WITH JAPANESE RICE AND SEAWEEED, TOPPED WITH SPICY MAYO AND POTATO CHIPS.

5.248

### CRUNCHY CALIFORNIA MAKI

JAPANESE RICE ROLLS FILLED WITH AVOCADO, MANGO, CRAB STICKS, AND TEMPURA FLAKES.

3.400

### SPICY TEMPURA MAKI

FILLING & DELICIOUS SUSHI WITH FRIED PRAWN, SPICY MAYO & SRIRACHA SAUCE.

4.000

### ASIAN SPECIAL ROLL

SPECIAL SUSHI ROLLS WITH PRAWN TEMPURA, SALMON, SRIRACHA, SPICY MAYO, TOPPED WITH MIXED CAVIAR.

4.632

### CHERRY BLOSSOM ROLL

DELICIOUS SUSHI ROLLS MADE WITH SALMON, TUNA, CUCUMBER, CRAB STICKS, SRIRACHA, TOPPED WITH SPICY MAYO.

6.164

### RAINBOW MAKI

SUSHI ROLLED IN SEAWEEED WITH SALMON, TUNA, CRAB STICKS, AVOCADO, QP MAYO, SPRINKLED WITH MIXED CAVIAR.

4.800

### DYNAMITE ROLL

SUSHI ROLLS WITH PRAWN TEMPURA, CUCUMBER, TWIST OF DYNAMITE & EEL SAUCE.

3.800

### VOLCANO MAKI

COOKED SALMON, TUNA, FINGER FISH, RICE ROLLS WITH SPICY MAYO, MIXED CAVIAR & TEMPURA FLAKES ON TOP.

4.800

### TEXAS COWSMOKE MAKI

JAPANESE RICE ROLLS FILLED WITH FRIED CHICKEN TEMPURA, SMOKED SALMON, TOPPED WITH QP MAYO & SRIRACHA.

4.720

### MEAT LOWER ROLL

CRUNCHY SUSHI MADE WITH FRIED CHICKEN SAUSAGES, COOKED BEEF, TOPPED WITH QP MAYO AND SAUCE.

4.280

### SHAKER MAKI

SUSHI MADE WITH FRIED PRAWN, CUCUMBER, SRIRACHA SAUCE, QP MAYO WITH CHOPPED CRAB & CASHEW NUTS.

4.640

### TEMPURA DRAGON MAKI

CRISPY TEMPURA FRIED PRAWNS WITH EEL, AVOCADO, CRAB STICKS AND CUCUMBER TOPPED WITH TEMPURA FLAKES

3.400

### CALIFORNIA ROLL

FRESH TAKE ON JAPANESE RICE ROLLS, FILLED WITH AVOCADO, MANGO CRAB STICK AND CUCUMBER.

3.400

### PHILADEPHIA ROLL

CREAMY CHEESY SUSHI WITH SALMON, CUCUMBER AND JAPANESE MAYO.

3.400

## SUSHI MAKIS



### KAPPA MAKI

THIN ROLLS WITH JAPANESE RICE & CUCUMBER INSIDE SEAWEEED

2.440

### AVOCADO MAKI

THIN ROLLS WITH JAPANESE RICE AVOCADO (SRIRACHA OR SPICY MAYO) INSIDE SEAWEEED

2.648

### SHAKE MAKI

THIN ROLLS WITH JAPANESE RICE & SALMON INSIDE SEAWEEED

3.320

### MAGURO MAKI

THIN ROLLS WITH JAPANESE RICE & TUNA INSIDE SEAWEEED

4.100

### MIX SEA FOOD MAKI

THIN ROLLS WITH JAPANESE RICE WITH TUNA, SALMON & CRAB STICKS INSIDE SEAWEEED.

4.300

\*ALL PRICES ARE EXCLUSIVE OF VAT

## SUSHI

# Canape



### SALMON SUSHI CANAPE

RICE FILLED IN NORI SHEET THEN FRIED TOPPED WTH SALMON MIX MAYO

4.920

### TUNA SUSHI CANAPE

RICE FILLED IN NORI SHEET THEN FRIED TOPPED WTH TUNA WASABI MAYO

5.160

### CRAB SUSHI CANAPE

RICE FILLED IN NORI SHEET THEN FRIED TOPPED WTH CRAB QP MAYO

4.328

### MIX SUSHI CANAPE

RICE FILLED IN NORI SHEET THEN FRIED TOPPED WTH CRAB,SALMON, TUNA

4.508

## SUSHI

# Nigiri



### SALMON NIGIRI

SUSHI WITH RICE & RAW SALMON TOPPED WITH QP MAYO

3.500

### TUNA NIGIRI

SUSHI WITH RICE & TUNA TOPPED WITH QP MAYO

4.600

### ALASKAN CRAB NIGIRI

SUSHI WITH RICE & CRABSTICKS TOPPED WITH QP MAYO

3.000

### SCALLOP NIGIRI

SUSHI WITH RICE & SCALLOP TOPPED WITH QP MAYO.

4.408

### PRAWN NIGIRI

SUSHI WITH RICE & EBEE PRWAN TOPPED WITH QP MAYO

3.000

### MIX NIGIRI

ASSORTED SUSI WITH RICE & RAW SALMON,TUNA, CRABSTICKS, OCTOPUS, PRWAN TOPPED WITH QP MAYO

5.552

# Sashimis



### SALMON SASHIMI

RAW SALMON SLICES

3.800

### TUNA SASHIMI

TUNA SLICES.

3.604

### ALASKAN CRAB SASHIMI

ALASKAN CRAB STICKS

2.400

### SCALLOP SASHIMI

SCALLOPS

2.204

### MIX SASHIMI

ASSORTED SLICES OF SALMON,TUNA, CRAB STICKS, OCTOPUS, PRWAN

3.000

## PREMIUM

# Salads



### SALMON AVOCADO SALAD

CRISPY ICEBERG LETTUCE SALMON, AVOCADO, WITH SESAME DRESSING.

3.008

### NAMA VASAI SALAD

GREENY LETTUCE,CUCUMBER,SWEET CORN WITH SESAME DRESSING

1.200

### RAINBOW SALAD

WITH ICEBERG LETTUCE,SALMON,TUNA,CRAB STICKS,QP MAYO WITH WAFU DRESSING

2.768

# POKE Bowl



### RAINBOW POKE BOWL

COMBINATION OF JAPANESE RICE, MIX SLMON,TUNA, CRAB, WITH MIX VEGETABLES, AVOCADO,MAYO DRESSING

4.500

### SALMON POKE BOWL

COMBINATION WITH JAPANESE RICE, SAELMON, WTH MIX VEGETABLES, AVOCADO,MAYO, DRESSING

4.452

## SUSHI

# Platter



### COOL MIX PLATTER

24 PCS- CALIFORNIA ROLL (8),SPICY TUNA MAKI (8),CRUNCHY MAKI (8).

11.092

### RAINBOW PLATTER

ASSORTED 16 - PCS NIGIRI (8), RAINBOW ROLL (8).

10.000

### TUNA PARADISE PLATTER

ASSORTED 21 PCS -TUNA AVOCADO ROLL (8),SPICY TUNA MAKI (8),SALMON NIGIRI (5).

15.112

### SUNRISE PLATTER

ASSORTED 22 PCS - CRUNCHY MAKI (8),SALMON ROLL (8), SALMON & CRAB NIGIRI (5).

11.372

### SUNSET PLATTER

ASSORTED 20 PCS - TUNA NIGIRI (5),SALMON NIGIRI (5),SALMON SASHIMI (2),SALMON ROLL (8).

14.600

## HOT

# Appitizers



### PRAWN TEMPURA

GOLDEN FRIED TEMPORA PRWAN WITH CHEF SPECIL SAUCE

3.800

### DYNAMITE SHRIMP

CRISPY FRIED SHRIMPS WITH DYNAMITE TWIEST

4.200

### WASABI PRAWN

DEEP FRIED PRWAN SPICY MAYO

3.800

ORDER NOW ON

**talabat**

OR CALL US AT

**+968 24502784 , 24502640**



\*ALL PRICES ARE EXCLUSIVE OF VAT

OR  
2.900



## ginisang UPO

BOTTLE GOURD SAUTÉED IN GARLIC, ONION, TOMATO WITH TENDER BONELESS CHICKEN.

OR  
3.900



## beef kare-kare

THICK NUTTY & SAVOURY STEW MADE OF OX TAIL, BEEF, POK CHOY, LONG BEANS AND EGG PLANT.

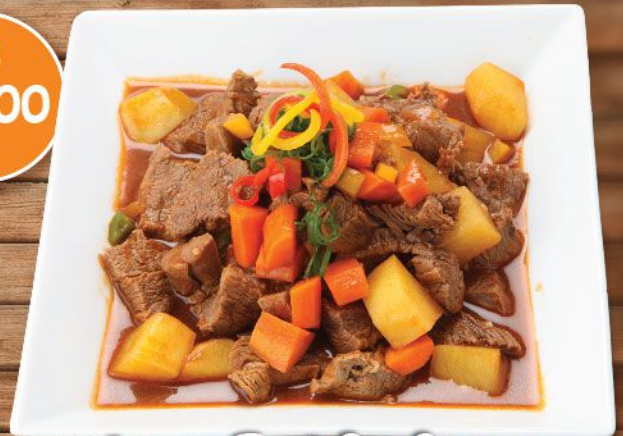


OR  
3.900

## beef bulalao

PINOY YUMMY BEEF STOCK MADE WITH SHANKS, CORN, POTATOES, RED CABBAGE AND POK CHOY.

OR  
4.600



## beef sinigang

TAMARIND FLAVORED BROTH MADE WITH BEEF, SITAW, RADISH, KANG-KONG, GABI, OKRA & CHILI FINGERS.



OR  
3.900

## bistek Tagalog

DELICIOUS BEEF COOKED IN SOY, GARLIC, ONION. SERVED WITH POTATOES AND CARROTS

OR  
7.900



## fish in a TENT

CHEF'S SPECIAL WAY OF COOKING FISH WITH SECRET INGREDIENTS & SEASONED TO PERFECTION.



FILIPINO CUISINE

OR  
2.800



## Baked Chicken Adobo

DELICIOUS BAKED CHICKEN MARINATED WITH A BLEND OF SOY, VINEGAR, PUNCH OF GARLIC AND BAY LEAVES

OR  
3.100



## inihaw Na Manok

CLASSIC PARTY FARE IN FILIPINO HOMES WITH TANGY KETCHUP, SOY SAUCE & HP SAUCE.

OR  
3.900



## chicken Mechado

CHICKEN STEW COOKED IN TOMATO SAUCE WITH POTATOES, CARROTS AND CAPSICUM.

OR  
2.800



## chicken Tinola

SOUPY CHICKEN WITH GINGER, ONION CAYOTE AND ROMANINE LEAF

OR  
3.900



## chicken Sisig

SIZZLING CHICKEN - VERSION OF POPULAR SISIG DISH

OR  
2.900



## chicken Bicol Express

CREAMY HOT CHICKEN WITH RED CHILLIES AND GREEN BEANS



FILIPINO CUISINE



Location  
South Ghubrah  
Muscat  
Sultanate of Oman

Contact  
**24 50 27 84**  
**24 50 26 40**